Wild ink

RESTAURANT WEEK
LUNCH MENU
$45 - 2 COURSE

1ST COURSE
Select one

HEART OF ROMAINE
Toasted Parm Bread Crumbs,
Shredded Nori, Miso Caesar Dressing

HEIRLOOM TOMATO SALAD
Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

MUSHROOM STEAMED BUN
Shimejii, Shiitake, Maitake, Water Chestnut (v)

CRISPY MAPO DUMPLING
Shiitake, Tofu, Ginger (ve)

CRISPY PORK BUNS
Smoked Bacon, Catskill Maple Syrup, Chili Sauce

MAIN
Select one

SIZZLING RICE POT
Shiitake, Preserved Olive Leaves, Mala Sauce (ve,gf)
Soy Glazed Short Rib 12 Suppl | Fried Red Snapper 10 Supp

GOLDEN CHICKEN
Turmeric, Herb Salad, Smoked Chili Sauce

STEAMED RED SNAPPER
Ginger Caper Relish, Baby Bok Choy, Soy Dressing

BLACK ANGUS STRIP LOIN | 15 SUPPL
Vietnamese Green Peppercorn Sauce, Herb Salad

DESSERT

ADD DESSERT FOR $8

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RESTAURANT WEEK
DINNER MENU
$60 - 3 COURSE

1ST COURSE
Select one

HEIRLOOM TOMATO SALAD
Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

CRISPY MAPO DUMPLING
Shiitake, Tofu, Ginger (ve)

CRISPY BEEF DUMPLING
Hunan Spiced Beef, Scallion, Chilies

BERKSHIRE PORK DUMPLING
Scallion, Mala Chili Sauce

GRILLED SPANISH OCTOPUS | 7 SUPPL
Fingerling Potatoes, Shiso Chimichurri, Red Hot Chilies

CHEF'S SELECTION OF NIGIRI | 12 SUPPL

MAIN
Select one

OAKWOOD SHIITAKE TORTELLINI
Roasted Dashi Brodo (ve)

GOLDEN CHICKEN
Turmeric, Herb Salad, Smoked Chili Sauce

STEAMED RED SNAPPER
Ginger Caper Relish, Baby Bok Choy, Soy Dressing

SIZZLING RICE POT
Shiitake Mushroom, Preserved Olive Leaves, Mala Sauce

BLACK ANGUS STRIP LOIN | 15 SUPPL
Foraged Mushrooms, Fingerling Potatoes,
Vietnamese Green Peppercorn Sauce

DESSERT

THAI TEA CRÈME BRULEE

STRAWBERRY YUZU SHORT CAKE
Crème Fraiche, Strawberry Jam, Kaffir Lime Leaf